

Fig Glazed Pork Tenderloin

Recipe by A Kitchen Hoor



Ingredients

- 1 pound pork tenderloin, trimmed
- 1/4 cup port wine fig sauce*
- 1/4 cup fig preserves
- 1 teaspoon rubbed sage
- salt and pepper to taste

Cooking Directions

1. Preheat oven to 400.
2. Trim the tenderloin of any silver skin or fat.
3. Combine the port wine fig sauce with the fig preserves. Generously baste both sides of the tenderloin with the fig mixture.
4. Bake at 400 for 40 minutes, stopping halfway to re-glaze the tenderloin.
5. Glaze the pork, turn over and glaze the other side. Bake an additional 20 to 30 minutes or until a thermometer inserted reaches 160.
6. Remove from heat and rest 5 minutes before slicing and serving.

* If you don't have port wine fig sauce, then combine 1/8 cup of port wine (or a comparably sweet wine) with 1/3 cup fig preserves.

